

Coffee Cake

Cakes made by the melting method are usually high in sugar and have a moist texture. The sugary ingredients must be measured carefully as too much sugar will make the mixture sink.

Ingredients

- 225g / 8oz Self raising flour
- 115g / 4oz butter
- 115g / 4oz sugar
- 225g / 8oz golden syrup
- 1 tablespoon strong coffee
- 2 eggs
- 4 tablespoons milk



Method

1. Heat oven to 170°C / Gas 3. Grease and line an 18cm / 7" square tin.
2. Sieve the flour into a mixing bowl.
3. Stir in the sugar.
4. Melt the butter and syrup gently in a small pan. **DO NOT** allow to get hot.
5. Beat the egg and milk together in a jug, then stir into the cooled butter and sugar mixture. Add the coffee.
6. Stir the liquid mixture into the flour. The mixture should be a smooth, thick batter.
7. Pour into the prepared tin and bake for 30 -40 mins until firm.

When cool, you can ice the cake with glacé icing made from 125g icing sugar, and a coffee solution, or a coffee butter cream, if desired.